



Raspberry White Chocolate Cheesecake Cookies

READY IN



60 min.

SERVINGS



36

CALORIES



91 kcal

DESSERT

Ingredients

- ☐ 17.5 oz sugar cookie mix
- ☐ 1 box cheesecake-flavor pudding and pie filling mix instant (4-serving size)
- ☐ 0.5 cup vegetable oil
- ☐ 1 eggs
- ☐ 0.3 cup raspberry jam seedless
- ☐ 3 oz chocolate white grated

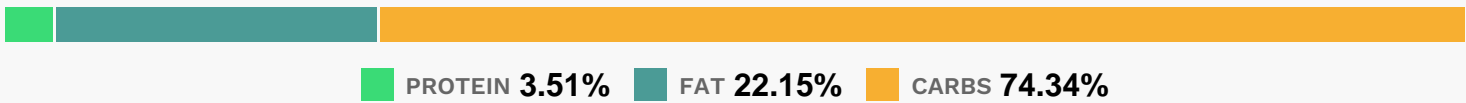
Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ wire rack
- ☐ wooden spoon

Directions

- ☐ Heat oven to 350°F. In large bowl, stir cookie mix, dry pudding mix, oil and egg until soft dough forms.
- ☐ Shape dough into 1-inch balls. On ungreased cookie sheets, place balls 2 inches apart. Using thumb or handle of wooden spoon, make indentation in center of each ball. Spoon about 1/4 teaspoon jam into each indentation.
- ☐ Bake 8 to 10 minutes or until edges are light golden brown. Cool 1 minute; remove from cookie sheets to cooling rack. Cool 10 minutes; sprinkle with white chocolate.

Nutrition Facts



Properties

Glycemic Index:3.47, Glycemic Load:1.86, Inflammation Score:0, Nutrition Score:0.43304347603217%

Nutrients (% of daily need)

Calories: 90.84kcal (4.54%), Fat: 2.23g (3.42%), Saturated Fat: 0.59g (3.68%), Carbohydrates: 16.81g (5.6%), Net Carbohydrates: 16.78g (6.1%), Sugar: 11g (12.22%), Cholesterol: 5.04mg (1.68%), Sodium: 81.04mg (3.52%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.79g (1.59%), Vitamin K: 1.33µg (1.27%), Vitamin B2: 0.02mg (1.1%)